



2016 FARMLANDS PINOT NOIR

The Vintage

The 2016 growing season was warmer than the average throughout the valley. We were thankful for our strong winds from the Van Duzer Corridor, which bring us a nice cooling effect in the heat of the afternoon. With one of the warmest, driest summer's on record in Oregon, we focus heavily and rely on our soils to hold moisture to unlock nutrients in the soil and transport them to the grapes. Despite the warmer season, the 2016 fruit retained a bright natural acidity, offering focus and vibrancy to each of the wines.

The Wine

This Pinot Noir is made entirely from our own Biodynamic® certified, estate grown fruit at Johan Vineyards. The grapes were hand picked and fermented in small batches using only native yeast – for both primary and malolactic fermentation. During primary fermentation our cap management is gentle, just enough to wet the cap and distribute even temperatures throughout the tank. Once each lot was fermented dry, it was pressed off the skins and barreled down into neutral French oak barrels, where it aged for 7 months. All Pinot noir is created equal in our cellar until our tasting and blending trials begin in early spring. At this time, we select the barrels that we feel are the most approachable earlier, with the focus of making a wine that is vibrant and juicy, with a nice tannin structure and balance.

Production: 1,447 cases produced

Alcohol: 13.5%

pH: 3.74

TA: 5.6